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TITLE: PASTRY OF CHINESE MEAT DUMPLING CONTAINING POWDER OF PURPLE TARO AND CHINESE MEAT DUMPLING USING THE SAME

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## ABSTRACT:

PROBLEM TO BE SOLVED: To obtain both a pastry of Chinese meat dumpling, cleanly colored in purple, capable of continuously keeping the clean color purple in the case of preparing roasted Chinese meat dumpling, boiled Chinese meat dumpling or steamed Chinese meat dumpling by using a purple taro containing an anthocyanin coloring matter as a coloring matter for a dough of the pastry of Chinese meat dumpling and Chinese meat dumpling using the pastry.

SOLUTION: This pastry of Chinese meat dumpling containing powder of purple taro is characterized in that powder of purple taro in an amount of 5 wt.% to 50 wt.% is formulated with 50 wt.% to 95 wt.% of wheat flour, kneaded with hot water while adding hot water to produce a dough for the pastry of Chinese meat dumpling, the dough is thinly extended into a fixed shape and formed. Plural hard-boiled small pieces of sweet potato are mixed with ingredients for Chinese meat dumpling and the mixture is wrapped in the pastry of Chinese meat dumpling containing the powder of the purple taro to give the objective Chinese meat dumpling.

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